



Cook's Question Corner

If you are looking for a recipe but can't find it, send your recipe request to Cook's Question Corner, in care of Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

Answers to recipe requests should be sent to the same address.

QUESTION — James Everich, Allentown, N.J., would like a recipe for cheese stuffing. If we do not receive an answer to this request within one week, we will drop this request.

QUESTION — Christine Rudolph, New Oxford, would like a recipe for pork bologna without beef. She would like the smoking temperatures and times, if possible.

QUESTION — G. Snyder, Mechanicsburg, would like a recipe for Peanut Butter Nougats that taste like those made by Archway.

QUESTION — A Lancaster County reader would like recipes for making spinach noodles, tomato noodles or tomato macaroni and dark brown noodles made from whole-grain flour.

QUESTION — Mary Wagner, McClue, would like a recipe to fry down sausage to can it. She heard there is a way to fry it and pour the lard on top to preserve the sausage.

QUESTION — Cynthia Anton, Morgantown, requests a recipe for deviled ham that tastes like the Underwood brand.

QUESTION — Barbara Randall, Holcomb, N.Y., would like to know how to make fried mozzarella cheese sticks with a crumb coating.

QUESTION — Priscilla Grube, Mohrsville, would like a recipe for homemade hot dogs.

QUESTION — Helen Myers, Dillsburg, would like to know where she can purchase an electric chicken plucker.

QUESTION — Helen Myers, Dillsburg, would like a recipe for turnip ice cream.

QUESTION — J. Haugh, Red Lion, would like a recipe for beef salad for sandwiches like those served at Plain and Fancy Restaurant.

QUESTION — J. Haugh, Red Lion, requested a recipe for corn fritters using Bisquick mix.

QUESTION — Faye Detter, Mechanicsburg, would like a recipe for pumpkin cheese cake.

QUESTION — Barbara Nagy, Northampton, is looking for a recipe for black diamond steak.

QUESTION — Norma Burkholder, Denver, would like a recipe for vegetable drink similar to V-8 juice.

QUESTION — Maryanne Goheen, Morgantown, requests a recipe for red cabbage like that served family style in a German restaurant near New Mahoning.

QUESTION — A Johnstown reader would like a recipe for canning or freezing dandelions.

QUESTION — A Johnstown reader wants a recipe for Pineapple Upside Down Cake where the batter is poured into the pan and the pineapples placed on top. She said that the pineapples sink to the bottom while baking so that when the cake is baked and turned on a plate, the pineapples are on top.

QUESTION — Grace Barley, Conestoga, would like a recipe for a lemon pudding sponge cake.

ANSWER — Edith Moore, Pennington, N.J., requested a recipe for Swedish meat balls and Swedish rice pudding. Thanks to Doris Diebert, Everett, and to other readers for sending recipes.

Swedish Meat Balls

- 4 cups Corn Flakes OR 2 cups Wheaties
- 1 pound ground beef
- 1 small onion, minced
- ½ green pepper, chopped
- 1 egg
- ½ cup milk
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons shortening
- 1 can cream of mushroom soup
- 1 cup water or milk

Measure cereal, crush, and mix with beef, onion, green pepper, egg, milk, and seasonings. Shape into balls about an inch in diameter. Brown on all sides in shortening. Pour into a greased casserole. Mix soup and water or milk and pour over meatballs. Sprinkle top with paprika. Bake at 350 degrees for 30 minutes. Serves 4.

Swedish Meatballs

- 1 pound ground beef
- ¼ cup dry bread crumbs
- ¼ cup minced onion
- 1 egg, slightly beaten
- 2 tablespoons chopped parsley
- 10½ -ounce can condensed cream of celery soup
- ½ soup can water
- 1 to 2 tablespoons minced dill pickle
- Cooked rice

Mix beef, bread crumbs, onion, egg, and parsley. Shape into 24 meatballs. In skillet, brown meatballs; pour off drippings. Stir in soup, water, and pickle. Cover; cook over low heat 20 minutes; stir often. Serve with rice. Serves 4.

ANSWER — Elaine Hausman, Germansville, requested a recipe for Vanilla Cake. Thanks to a reader for sending a recipe that she said is at least 30 years old.

Vanilla Funny Cake

Line a glass pie pan with pastry, making a high-fluted rim.

Cake:

- 1¼ cups sifted flour
- 1 teaspoon baking powder
- ¾ cup sugar
- ½ teaspoon salt
- ¼ cup shortening
- ½ cup milk
- 1 egg
- 1½ teaspoons vanilla

Measure and sift flour, baking powder, salt, and sugar in a bowl. Beat together egg, shortening, vanilla, and milk; add dry ingredients. Beat 2 minutes. Pour into pastry-lined pie plate. Pour lukewarm sauce over batter, sprinkle 3 tablespoons chopped nuts or coconut on top. Bake 350 degrees for 50 to 55 minutes.

Cook sauce first and let cool while making pastry and cake.

Sauce:

In saucepan, combine ¼ cup butter, ½ cup packed brown sugar, 2 tablespoons corn syrup. Cook and stir over low heat until it boils. Add 3 tablespoons water; boil 1 to 2 minutes. Remove from heat, add 1 teaspoon vanilla.

ANSWER — Dorothea Coverdale, Harrington, Del., requested a recipe for cranberry cookies. Thanks to Maggie Berry, Aston, for sending a recipe.

Christmas Cranberry Cookies

- 2 cups butter, room temperature
- 1 cup packed light brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 4½ cups flour

Beat all ingredients except flour in a large bowl until fluffy. With mixer on low, gradually beat in flour just until blended. Chill dough thoroughly or overnight.

Cranberry filling:

- ½ cup cranberries
- ½ cup granulated sugar
- ¼ cup raisins
- 3 tablespoons water
- 3 tablespoons orange marmalade
- ¼ teaspoon vanilla

Bring cranberries, sugar, raisins, and water to boiling in small saucepan. Reduce heat to low. Simmer 5 to 6 minutes, stirring often, until berries have burst and mixture is slightly thickened. Remove from heat, stir in marmalade and vanilla, cool to room temperature. On a well-floured surface, roll half of dough at a time to ¼ -inch thickness. Cut with a 2-inch round cutter. Place half the rounds 1-inch apart on ungreased cookie sheet. Top each with 1 teaspoon filling. Cut a ¼ -inch piece from center or remaining rounds. The open ends of a thimble work to cut a small hole in center to allow steam to escape. Place over filled rounds. Press edges with fingertips to seal then crimp with a fork. Bake 10 to 12 minutes at 350 degrees.

ANSWER — Helen Henry, Macungie, wanted to know how to get cheddar cheese to melt and run on broccoli instead of hardening. Thanks to an anonymous reader who wrote that it is difficult to keep cheddar cheese soft after melting because it not only hardens again but it also becomes very oily. She suggests using Velveeta or Cheez Whiz, which can be melted in the microwave within a minute.

Fondue

(Continued from Page B6)

SOUR CREAM SUPREME

- 1 cup dairy sour cream
 - 1 tablespoon prepared mustard
 - 1 tablespoon prepared horseradish
 - ½ teaspoon salt
- Combine sour cream, mustard, horseradish, and salt. Use as a dip for meat balls. Yield: approximately 1 cup.

SOUTH-OF-THE-BORDER DIP

- ½ cup dairy sour cream
 - ½ cup chili sauce
 - 2 tablespoons sweet pickle relish
 - 1 tablespoon prepared horseradish
 - 1 teaspoon Worcestershire sauce
 - ½ teaspoon salt
- Combine sour cream, chili sauce, relish, horseradish, Worcestershire sauce, and salt. Use as a dip for meat balls. Yield: approximately 1 cup.

CHOCOLATE ICE CREAM FONDUE

- 6 squares semi-sweet chocolate OR 6 ounces semi-sweet chocolate pieces
- 1 cup vanilla ice cream, softened
- ¼ cup sugar
- ½ cup butter
- 1 teaspoon vanilla extract
- 1 to 2 tablespoons creme de menthe, optional

Melt chocolate over low heat in heavy saucepan. Add ice cream, sugar, and butter. Cook, stirring constantly, about 5 minutes or until mixture is thickened. Stir in vanilla and creme de menthe, if desired. Transfer to fondue pot over low heat. Suggested dippers: Cubes of angel food or pound cake; apples, pear, bananas, Swiss, gouda, and cream cheese. Yield: 2 cups.

Leftover fondue may be used for ice cream toppings.

Food For Folks Over 55

Penn State Cooperative Extension/Chester County joins with Chester County School-Night in presenting "Food for Folks Over 55" on Wednesdays, April 1 and 8, 7-9 p.m., at East High School, Ellis Lane, West Chester.

Marlene Nash, R.D., Penn State Extension agent nutrition and health, will provide the participant with information on food fads and facts, food shopping strategies, and diet and disease prevention. Large print pamphlets will be available to participants. Low-fat snacks will be sampled.

The registration fee of \$16 should be forwarded by the deadline date of March 25, to Chester County School-Night, Box 2535, West Chester, PA 19380.

